

UNCORKED

all things beer, wine and liquor

ROSÉS: A SEASON OF THEIR OWN

By Eric Pellinen

In Minnesota, we often say that we only have two seasons: winter and road construction. I like to think we have a third. Rosé season! Sometime after Memorial Day when those 72-degree days are typical, I enjoy breaking out rosés on a regular basis.

Rosé wines are made from red grapes, but differ dramatically in character from red wines. They have much less contact with the grape skin (which gives reds the deep color and rich tannins), are rarely aged in oak and are meant to be drunk before they age. They are preferably served chilled.

Since rosés are not made from any one specific grape, rosés are in a category of wine all their own. They are produced in many different European countries as well as the United States and South America. If you enjoy a particular red from a specific region, you can usually find its rosé counterpart. For example, France tends to use a fair amount of Grenache and Syrah, Italy has Sangiovese and Spain boasts Garnacha and Tempranillo. You can even find some richer Malbec roses out of Argentina.

Most rosés tend to be very versatile in their food pairings. Notes of strawberry or raspberry balanced with citrus and acidity make for a pairing that isn't as heavy and bold as a red, but offers more fruit and depth than a soft, light white wine.

Because of the seasonality of these wines, you tend to find the greatest selection during the summer months. However, there are good rosés you can pick up year round, but many wineries make just enough to sell through the peak season.

The warm weather is here and the smell of the grill is in the air, so let's hit the ground running and dive into rosé season!

Eric Pellinen is Manager of Edina Liquor – 50th & France.



KICK OFF SUMMER WITH A REFRESHING MARGARITA!

By Tom Anderson

Margaritas become a popular drink once the warm weather hits. The most common tequila-based cocktail in the United States, a margarita can be shaken with ice (on the rocks), blended with ice (frozen) or served straight (without ice). Margaritas can come in a variety of colors and flavors with the addition of syrups like grenadine, liquors like Blue Curacao or juices like pomegranate. Some of the hot new flavors right now are mango and raspberry.

My favorite margarita is a Blue Lagoon. Here's how you make it:

- 1 ½ oz. of Silver or Blanco tequila
- ¾ oz. of Blue Curacao
- ½ oz. pineapple juice
- Splash of lemon-lime soda
- Splash of fresh-squeezed lime juice

Mix the above ingredients in a shaker with ice and shake well. Salt the rim of a chilled glass. Strain the cocktail mixture into the margarita glass and garnish with a lime or lemon wedge.

To make it a more robust margarita, you can use a reposado or anejo, which are tequilas aged in oak barrels. Also, adding a flavored liqueur will lighten up the drink. Stop in to Edina Liquor to pick up your ingredients for some summertime margaritas.

Tom Anderson is Manager of Edina Liquor – Southdale.



GRANDVIEW
5013 Vernon Ave. S.
952-903-5740

50TH & FRANCE
3943 W. 50th St.
952-903-5720

SOUTHDALE
6755 York Ave. S.
952-903-5730

HOURS
Mon-Thurs 9 a.m.–9 p.m.
Fri-Sat 9 a.m.–10 p.m.

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STAFF PICKS

SCHELL'S NORTH COUNTRY BRUNETTE

This is Schell's third presentation of the Noble Star Series and possibly its most interesting. It is made to reflect a little-known style of beer – Berliner Marzen Wheat – that hasn't been brewed for years. Schell's takes advantage of history by using its own original 1936 Cypress wood tanks to lager and age the beer for nearly a year after it is fermented. This creates a very dry, malty, spicy and complex beer.

\$14.99 for 750 mL

Picked by Tim Hengemuhle, Assistant Manager of Edina Liquor – Grandview



MIRAVAL COTES DE PROVENCE ROSÉ

This 2013 vintage took the world by storm last year. The 2012 version placed No. 84 on the Wine Spectators annual Top 100 list and the 2013 is a worthy sophomore effort. Produced as a collaboration between Brad Pitt, Angelina Jolie and the storied Perrin family of Château Beaucastel fame, this wine is fragrant with berry and floral aromas. The primary flavors are of strawberry and raspberry, with a refreshing, mouth-watering acidity running through the long and succulent finish.

\$26.99 for 750 mL

Picked by Dave Tomko, Assistant Manager of Edina Liquor – Southdale



PIMM'S NO. 1 CUP

Pimm's No. 1 Cup was created in 1823 in London, England. It is a gin-based liqueur that's infused with spices and citrus fruit. Typically served with lemonade or ginger ale and garnished with mint, cucumber or orange, this is the signature drink at Wimbledon. You can also make a "Pimm's Royal Cup" when mixing the liqueur with champagne.

\$14.99 for 750 mL

Picked by Joe Labosky, Assistant Manager of Edina Liquor – 50th & France



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COUPONS INSIDE**

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EDINA LIQUOR

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RAISE YOUR GLASS TO LONGER HOURS!



**By Steve Grausam,
Liquor Operations
Director**

Edina Liquor is always looking for ways to increase our customers' satisfaction. If our customers are happy and enjoy shopping at

our stores, then it will reflect on the business we do. In order to keep our customers satisfied, we decided to expand our hours of operation beginning May 5.

The most common question I've gotten so far has been "why is the Southdale location

open an hour later during the week than the others?" That's because the Southdale area has a much more active nightlife and our numbers reflect that. The area will also see an increase in apartments. Later this year, a 250-unit apartment building will open right across from our Southdale store on York Avenue. In another year or two, a 240-unit apartment building is slated to sit on the property just to our north.

However, we still felt it was important to extend the hours at our other locations, too. If business warrants us to push back our 9 p.m. closing at the Grandview and 50th & France stores, we will surely look at making the change.

We want to be there for our customers later, because they have been there for us.

We hope you like the change and look forward to seeing you soon!

Thank you for your business!

NEW HOURS

50th & France
9 a.m.-9 p.m.
Monday through
Thursday

9 a.m.-10 p.m.
Friday and Saturday

Grandview
9 a.m.-9 p.m.
Monday through
Thursday

9 a.m.-10 p.m.
Friday and Saturday

Southdale
9 a.m.-10 p.m.
Monday through
Saturday